

# *Valentine's Day*

*Prix Fixe Menu - \$89.00*

## *Appetizers*

Maine lobster bisque, armagnac, cauliflower, leek, lobster, tarragon.

Terrine of foie gras, pineapple chutney, brioche toasted.

Roasted red and yellow beet, arugula salad, orange, caramelized hazelnut, goat cheese quenelle.

Love crab cake, passion fruit jus, vanilla, coriander cress.

Tuna tartare, avocado, cara orange, cucumber quinoa.

Escargots, burgundy snails with garlic and parsley.

## *Entrees*

Roasted rack of lamb Provençale, green beans, flageolet, pastis fennel, garlic jus, garlic chips.

Sautéed Crestone ribeye steak, sea salt fingerling potato, black pepper sauce, baby bok choy, wild mushroom, ginger.

Seared Tuna "Au Poivre", Yukon potato puree, compote of citrus, ginger, Brussel sprout, white truffle oil.

Seared sea scallop, wild mushroom risotto, black truffle, leek, cauliflower.

Roasted duck magret with blueberry sauce, orange sweet potato, pure caramelized endive.

Paupiette of rockfish, stuffed leek, potato puree, shallot, cabernet sauce.

Coq au vin, mushrooms, pomme fingerling, bacon, wild mushroom, red wine jus.

## *Desserts*

Chef selection of imported cheese.

Crepe "suzette", orange confit, orange segments.

Crème Brûlée with raspberrie and hazelnut cookie.

Mango passion sorbet "Vacherin", vanilla ice cream.

Heart dessert, chocolate sable, passion fruit cremeux, chocolate Chantilly, caramelized hazelnut.